

**AMENDMENTS TO THE SPECIFICATION:**

Please replace the paragraph [0005] with the following rewritten version:

-- On the other hand, as can be seen from Laid-open Japanese Patent Publication 2000-229611 ~~2002-229611~~, an apparatus has been proposed that compares weight values for individual weighed article batches from an upstream weigher with weight values for the relevant weighed article batches as measured by a downstream check weigher, and based on the difference therebetween, judgment is made as to whether the weighed article batches have been properly flavored or not. In this apparatus, the reference value for the check weigher can be adjusted as required depending on the individual weighed article batches, so that any excess or deficiency in articles can be detected for each individual article batch.

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Please replace the paragraph [0014] with the following rewritten version:

-- In addition, for the threshold value SHi, a different set value may be used for each type of articles. However, by carrying out ranking and acceptance/rejection determination based on the measured weight Wc, which is article weight as actually measured, more accurate ranking and acceptance/rejection determination can be carried out. --.

Please replace the paragraph [0053] with the following rewritten version:

-- The flavoring supply apparatus 40 is disposed above the conveyer unit 24 of Figure 3. The flavoring supply apparatus 40 includes spray ~~sprays~~ guns 41 and 42 for spraying flavoring S into the conveyer unit 24. The spray guns 41 and 42 are connected to an air compressor 44. A prescribed amount (discussed below) of powdered flavoring S stored in a charge tank 45 is measured out by and taken up by a screw feeder 46, and air pressure from the air compressor 44 causes the flavoring S to be sprayed into the conveyer unit 24 from the spray guns 41, 42. --.

Please replace the paragraph [0109] with the following rewritten version:

-- In other words, the excess or deficiency amount  $\Delta$  is the difference between the checker-measured weight  $W_d$  and the Reference value  $\Sigma W$ . As seen in the above-mentioned Formula 1, the Reference value  $\Sigma W$  is a sum of the pre-flavoring measured value  $W_c$ , the supply weight  $W_s$ , and the bag tare weight  $W_b$ . Here, the pre-flavoring measured value  $W_c$  is the value actually measured by the weight detectors 7i of the combinational weigher 1. In addition, because there will rarely be errors in the amount of film sent out by the bag-making packager 200, the bag tare weight  $W_b$  will generally be an accurate value. Meanwhile, the flavoring S sprayed into the conveyer 24 will not all adhere to the surface of the articles. Rather, some will adhere to the surface of the articles and the rest will accumulate on the bottom of the screw conveyer. Thus, the supply weight  $W_s$  and the amount  $W_r$ , which is the weight of the flavoring S actually added to the articles, will differ. --.